

# Holiday Inn Harborview Banquet Menu



# Breakfast

## – Breakfast and Breaks –

Buffets include fresh brewed coffee, orange and apple juice  
12-person minimum for all buffets

### Hot Breakfast Buffet

Scrambled eggs, breakfast sausage, crisp bacon, skillet brown potatoes, fresh fruit tray, assorted mini-muffins and danish, bagels and cream cheese. \$12.95

### Classic Continental Buffet

Assorted danish, muffins and fresh fruit tray. \$8.95

### Deluxe Continental Buffet

Assorted danish and muffins, yogurt, granola and fresh berries, bagels and cream cheese and fresh fruit tray. \$10.95

### Breakfast Sandwiches

Your choice of a croissant, bagel or English muffin piled high with scrambled eggs, American cheese and your choice of ham, bacon or sausage, served with fresh fruit. \$9.95

### Breakfast Burritos

A fresh flour tortilla stuffed with scrambled eggs, shredded Cheddar and Pepper Jack cheeses, sausage, bell pepper, onion, black olives and fresh diced tomato. \$7.95

### Fitness Fast Break

Fresh brewed coffee, fresh fruit tray, granola bar and yogurt. \$9.95

### The Cookie Jar Break

Fresh brewed coffee and freshly baked cookies. \$3.95

### The Munchies Snack Break

Kettle chips, pretzels with mustard, tortilla chips and salsa. \$6.95

## – Breaks and Beverages –

### Beverages

Coffee - \$8.95 per pot  
Coffee - \$18.95 per 1.5 gallons  
Juice - \$10.95 per carafe  
Assorted soda - \$2.00 each  
Bottled water - \$1.50 each

### Morning Selections

Assorted breakfast pastries and muffins - \$19.95 per dozen  
Bagels and cream cheese - \$19.95 per dozen  
Yogurt, granola and fresh berries - \$4.95 per person

### Break Items

Fresh baked cookies - \$1.25 each  
Assorted candy bars - \$1.25 each  
Assorted granola bars - \$1.50 each  
Pretzels - \$7.95 per basket  
Kettle chips - \$7.95 per basket  
Tortilla chips and salsa - \$8.95 per basket

### Alcoholic Beverages

Domestic beer - \$4.00 per bottle  
Imported beer - \$5.00 per bottle  
  
House champagne - \$16.95 per bottle  
Wine - \$4.00 per glass  
Selections include White Zinfandel, Chardonnay, Merlot, Cabernet, Pinot Noir and Pinot Grigio.

Cocktails, well brands - \$4.00 per glass  
Premium brands available for an additional cost. Call for details.



# Lunch and Dinner

## – Appetizers –

Serves 25-people

### Fresh Vegetable Platter

An array of seasonal fresh vegetables, served with dill dip. \$59.95

### Fresh Fruit Platter

Fresh melons, assorted berries, seasonal fruits served with strawberry yogurt dipping sauce. \$79.95

### Cheese, Sausage, and Cracker Platter

Assorted cheese selection and summer sausage with a medley of crackers. Nothing says Wisconsin like cheese, sausage, and crackers. \$89.95

### Tortilla Chips with Taco Dip and Salsa

Crispy tortilla chips with creamy taco dip and salsa. \$45.00

### Whole Smoked Salmon

All natural wood smoked salmon served with assorted crackers. \$139.95

## – Hors D'oeuvres –

Per 50 Pieces

Beer Battered Mozzarella Sticks.....	\$45.00
Meatballs - Barbecue or Swedish .....	\$45.00
Bacon-Wrapped Water Chestnuts.....	\$50.00
Veggie Egg Rolls .....	\$45.00
Wings - Barbecue or Hot Buffalo .....	\$55.00
Chicken Quesadillas.....	\$65.00
Stuffed Mushrooms .....	\$80.00
Beef or Chicken Kabobs .....	\$85.00
Cocktail Shrimp .....	\$95.00
Ham or Turkey Cocktail Sandwiches .....	\$70.00
Fresh Fruit Kabobs .....	\$75.00
Cocktail Franks in Barbecue Sauce .....	\$40.00

## – Buffets –

Includes coffee, tea or milk  
25-person minimum for all buffets

### Executive Deli Buffet

Selections of ham, turkey, roast beef, assorted breads and cheese, lettuce, tomato, onions, pickles, condiments, fresh vegetables and dip, pasta salad, and potato chips. \$13.95

### Mixed Salad Buffet

Selection of tuna salad, shrimp and seafood salad and chicken salad served with fresh seasonal fruits, pasta salad, assorted crackers and breads, fresh vegetables and dip. \$13.95

### Hot Pasta Buffet

Fettucini & penne pasta, marinara and meatballs, chicken Alfredo, tossed salad with assortment of dressings and garlic bread. \$14.95

### Taste of Mexico Buffet

Marinated chicken and seasoned ground beef, black beans, refried beans, Spanish rice, shredded cheese, flour tortillas shells and chips with lettuce, tomatoes, onions, back olives, salsa, sour cream and jalapenos. \$15.95

### Grilled Chicken Breast Buffet

Seasoned chicken breast, garlic mashed potatoes, steamed vegetable medley, tossed salad with assortment of dressings and dinner rolls. \$14.95

### All American Grilled Buffet

Selections of hamburgers, bratwurst and grilled chicken breasts accompanied by Kaiser rolls and brat buns, lettuce, tomatoes, onions, pickles, fresh vegetables and dip, pasta salad, potato salad and kettle chips. \$17.95



# Lunch and Dinner

## – Sandwiches and Salads –

### Grilled Chicken Sandwich

A tender chicken breast topped with lettuce, tomato and onion, served with chips and dill pickle. \$9.95

### Croissant Sandwich

Choice of sliced ham or turkey with your choice of Cheddar, Swiss or Provolone cheese, served with lettuce, tomato, onion and kettle chips. \$9.95

### Philly Steak Sandwich

Thinly sliced roast beef is grilled and topped with sautéed onions and green peppers, melted Provolone cheese, served on a toasted roll and kettle chips. \$11.95

### Grilled Veggie Wrap

Grilled mushrooms, green peppers, tomatoes and onions topped with melted Monterey Jack cheese, wrapped in a warm tortilla with ranch dressing. \$9.95

### Wisconsin Bratwurst

A Wisconsin favorite, topped with onions and sauerkraut, served with kettle chips and a pickle. \$7.95

### Caesar Salad

Crisp Romaine lettuce tossed with Caesar dressing, with tomatoes, croutons and Parmesan cheese, served with warm dinner rolls. \$10.95, add grilled chicken breast for an additional \$2.00

### Chef Salad

Mixed garden greens topped with sliced ham, turkey, chopped egg, tomato, Cheddar cheese and croutons, served with choice of dressing and warm dinner rolls. \$11.95

## – Dinner Options –

If selecting more than one entrée choice,  
Please add \$1.00 per person, per additional entrée

### Grilled Chicken Breast

Seasoned chicken breast, garlic mashed potatoes, fresh steamed vegetables, mixed green salad and warm dinner rolls. \$14.95

### Beer Battered Cod

Served with French fries, coleslaw or mixed green salad, and warm dinner rolls. \$14.95

### Chicken Fettuccine Alfredo

Fettuccine noodles with a creamy Alfredo sauce topped with strips of grilled chicken breast, with garlic bread and mixed green salad. \$14.95

### Sliced Roast Beef Sirloin

Slow roasted beef, served with mashed potatoes, gravy, fresh steamed vegetables, mixed green salad and warm dinner rolls. \$16.95

## – Dessert Options –

### Cheesecake

New York style cheesecake with mixed berries. \$4.95

### Chocolate Brownie and Ice Cream

A fudge and nut brownie topped with vanilla ice cream and chocolate syrup. \$4.95

### Ice Cream Sundae

Vanilla ice cream topped with chocolate syrup, whipped cream and a cherry. \$3.95

### Apple Cobbler

Fresh baked and served warm with vanilla ice cream. \$5.95

### Strawberries and Angel Food Cake

Fresh angel food, strawberries and whipped cream. \$5.95



# Meeting Room Information and Policies

## – Information –

### Dimensions

Meeting Room: 864 Square Feet  
Dimensions: 36' x 24'  
Maximum Capacity: 60 Persons

### Seating Capacity

Banquet Rounds – 60  
Banquet 8'x3' – 60  
Classroom – 40  
Conference – 20  
Hollow Square – 26  
Theater – 60  
U-Shape – 24

### Fees

Cove Room Rental is \$150.00 per day  
Lakefront Outdoor Garden Patio is \$200.00 per day (May – Sept)

### Audio Visual

Overhead Projector - \$15.00  
Flip Chart - \$30.00  
TV/VCR/DVD - \$15.00  
Podium – No charge  
Screen – No charge  
Whiteboard – No charge

## – Policies –

Three weeks prior to your event, please inform the Catering Department of your menu selection, room set-up details, estimated number of attendees and any other specifics relating to your event.

An 18% service charge applies to all food and beverage and audio visual ordered through the Catering Department. In accordance with state law, 5.6% Wisconsin sales tax is then added to the total amount. Groups requesting state tax exemption must submit their state tax exemption form at least two weeks prior to the scheduled function.

A firm guaranteed count will be the responsibility of the client, to be given to the Catering Department seven days prior to the event. The guarantee is the minimum count you will be charged for and may be added up to 72 hours prior to your event: the guarantee cannot be reduced with 7 days.

Prices listed on menus are subject to change without notice. Food prices can be guaranteed in writing ninety days prior to the event.

The Holiday Inn Harborview prohibits serving any food and beverage on the premises that is not purchased from the hotel. To ensure the safety of our guests no food or beverage may be taken out of any banquet room.

Our Catering Staff would be happy to assist you with any decorations, banners, etc. We do not allow affixing of anything to our walls, floor, or ceiling with tape, staples nails, etc.

The client agrees to the responsibility of any damage to the property by members, guests, or outside groups contracted by the client during functions held at the hotel. The Holiday Inn Harborview reserves the right to terminate service or occupancy in case of violation of any laws, regulations, or hotel policies.

The Holiday Inn Harborview does not assume responsibility for the damage or loss of any articles. Security arrangements should be made for all items left unattended at any time.

All packages should be clearly labeled with conference name, group contact name, and date of function. Shipments requiring excessive handling by the hotel will incur a service charge.

If a private bar is requested, and beverage consumption does not equal \$100.00 per hour, a \$75.00 per hour charge per bartender will be assessed to the banquet check.

Cancellation of the agreement must be made before three weeks of the scheduled event. If the function is cancelled less than three weeks of the event, the organization will be charge a cancellation fee of \$250.00

If you have any questions or concerns in regards to the agreement, please contact the Director of Sales at (262) 284-9461 or via email at [cwilger@sbcglobal.net](mailto:cwilger@sbcglobal.net).

By signing this agreement you agree to all the terms and conditions that are listed above.

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Authorized Signature \_\_\_\_\_ Date \_\_\_\_\_

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Cathy Wilger, Holiday Inn Harborview \_\_\_\_\_ Date \_\_\_\_\_

